

# FLOR FINA

## SALAD & SOUP

**CAESAR SALAD 15**  
baby gem romaine,  
black garlic, anchovy, sourdough

**YBOR CHOP 15**  
romaine, crispy chickpeas,  
chorizo, avocado, pepitas, roncal,  
oregano-honey vinaigrette

**ORGANIC SPINACH SALAD 16**  
fresh & pickled local strawberries,  
blue cheese, pickled red onions,  
candied pistachio, strawberry-dijon  
vinaigrette

**SHE CRAB & COCONUT SOUP 16**  
gulf blue crab, scallion,  
chili, hominy

**GREEN GAZPACHO 16**  
florida rock shrimp ceviche,  
cucumber, fresno chili, basil, cilantro

## TAPAS & PASTAS

**HOUSE BREAD 8**  
daily bread assortment, calabrian chili butter

**SCALLOP AGUA CHILE 22**  
sea scallop, cucumber, lime, jalapeño

**SEARED TUNA ESCABECHE 18**  
ancho chili, carrot-olive-tuna escabeche,  
micro cilantro

**LAMB CARPACCIO 20**  
cider vinegar powder, chili cured egg yolk,  
spanish olive oil

**WHITE BEAN RAVIOLONI 18**  
butternut & pistachio pasta,  
jalapeño brown butter, lemon

**SHRIMP & GRITS GNOCCHI 22**  
shrimp & bay scallop sausage, cheddar grits  
gnocchi, bacon-pepper velouté

**BEEF & VEAL MEATBALLS 16**  
sunday sauce, confit heirloom tomato,  
ricotta, crostini

**CRAWFISH MAC & CHEESE 28**  
stuffed paccheri,  
four cheese fondue, raclette

**PATATAS BRAVAS 11**  
smoked garlic aioli, bravas sauce,  
celery leaves

**STEAK PINTXOS 22**  
smoked pineapple, shishito pepper,  
avocado crema

## Para la Mesa

### HAYA PAELLA 60 SERVES 4

saffron arancini, english pea, mussels, gulf clams, seafood mixto chorizo

## ENTREES

**COUNTRY-FRIED CAULIFLOWER 28**  
cauliflower mash, smoked mushroom gravy,  
chinese broccoli, slaw

**CARAPULCRA & DUMPLIN'S 32**  
spicy peruvian chickpea stew, tempeh, okra, yuca dumplings



**AGUADO DE GALLINA 35**  
pan seared chicken breast, confit leg,  
fingerling potatoes, carrots, peas

**BRAISED WILD BOAR OSSO BUCCO 38**  
cornbread, baby corn, bbq glaze

## WOOD-FIRED STEAKS

**FLAT IRON STEAK 32**  
8 oz, argentinean chimichurri, confit baby  
heirloom tomato & shallot

**PRIME FILET MIGNON 50**  
8 oz, peppercorn cream demi, tobacco shallot

**PROVIDENCE CATTLE RANCH NY STRIP 55**  
14 oz, foie gras butter, "pico de gala"

**PROVIDENCE CATTLE RANCH RIBEYE 60**  
16 oz, black truffle herb butter,  
steakhouse mushrooms

**PARILLADA MIXED GRILL 65**  
flat iron steak, grass-fed beef pintxos,  
chicken leg confit, house sausage, yuca frites,  
argentinean chimichurri, house steak sauce



**GRILLED SWORDFISH 36**  
summer pea sauce, broccolini conserva, daikon glass

**PAN-SEARED SCALLOPS 55**  
cotija corn puddin', baby corn, fresno-chayote escabeche, tajin "caramel"

**PLANTAIN CRUSTED SNAPPER 40**  
smoked chile butter, yellow rice, citrus-chayote slaw

## SIDES

**CREAMED CORN & KALE 9**  
herbed panko brulee

**STEAK FRIES 9**  
herbs, aioli, tomato marmalade

**ROASTED ASPARAGUS 14**  
parmesan, garlic, capers

**MANCHEGO POTATO PUREE 12**  
scallion crema

**BRUSSELS SPROUTS 13**  
lemon-truffle vinaigrette, toasted  
almonds, goat cheese

**LOCAL BABY CARROTS 16**  
carrot top pesto, dukkah, confit tomato

**YUCA FRITES 9**  
caper-cilantro-lime beurre blanc